# SCP111PZ

## linea

**"Linear" 60 cm Multifunction Pizza oven,
St/steel, pyrolitic, cold door
Energy rating A**

**EAN13: 8017709099268**

Digital display, Electronic programmer with set temperature

Function display, Rear lighted knobs

Temperature and programme selection

Level temperature display, Delay timer 24 hrs

Adjustable electronic thermostat

Pizza Function

ECO function, Grill

ECO Pyrolitic cycle 1h 30’

Pyrolitic cycle adjustable from 1h 30’ to 3h

Capacity: 48 litres

Quadruple glazed removable all glass cooler door

Nominal power: 3,00 kW

Grill power: 1,70/2,70 kW

Forced air convenction: 0,79 kW/h

Conventional: 0,88 kW/h

Standard accessories:

1 Enamelled deep plate, 2 Chrome shelves,
1 Grill mesh, 1 Turnspit, Pizza Stone

## Functions

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42016 Guastalla (RE)
Tel. 0522 821 1**

smeg
technology with style

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## Main Oven

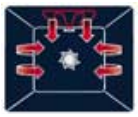
### ECO:
The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.

### Upper and lower element only:
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

### Rotisserie with half grill:
These symbols allow use of the rotisserie with half grill.

### Grill element:
This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

### Fan with upper and lower elements:
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



### Fan with grill element:
Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

### Pizza function:
The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.

### Circulaire:
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

### Circulaire with upper and lower elements:
The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.

### Snowflake:
With the switch on this symbol, no heating is possible even if the thermostat is turned.

**Pyrolitic:**
The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

**Pyrolitic :**
Pyrolitic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

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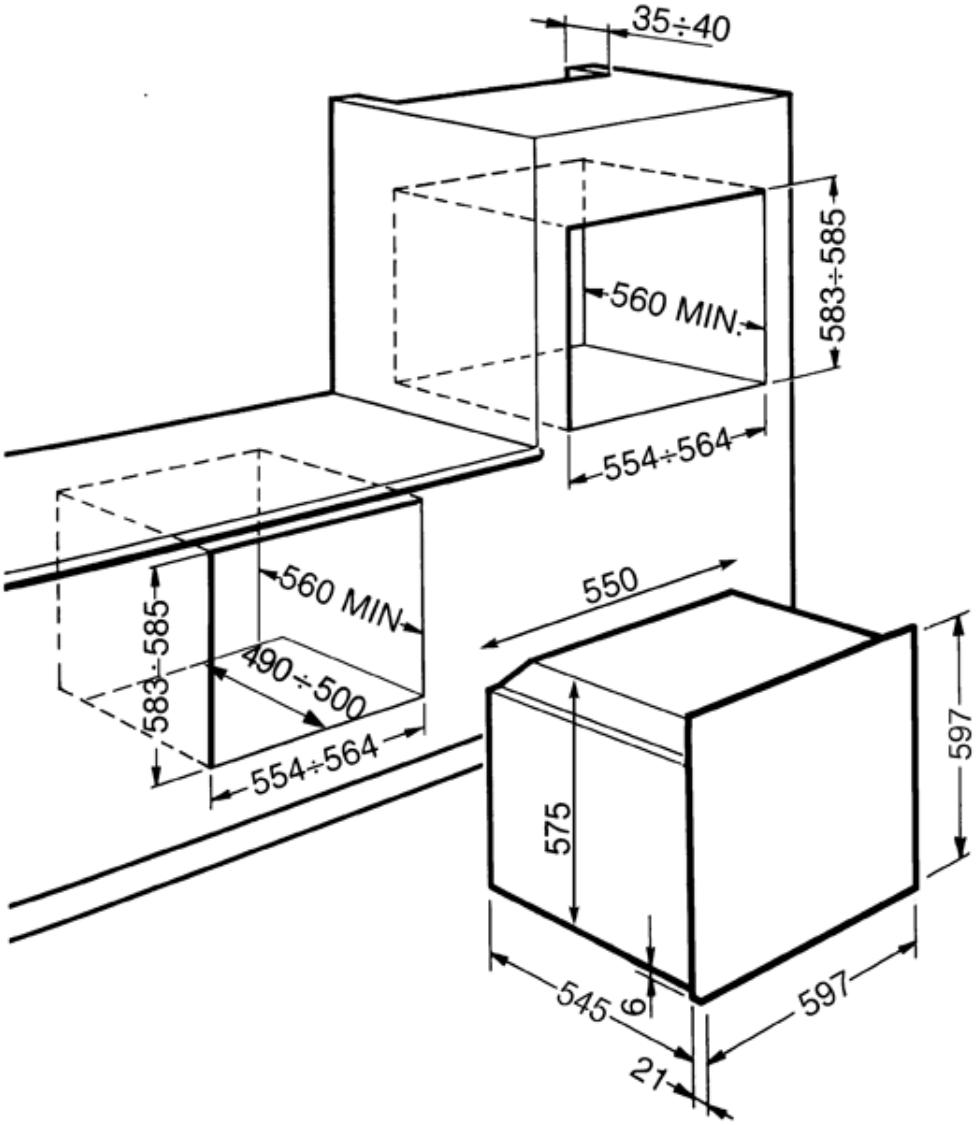


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